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**ETHYL 3-MERCAPTOBUTYRATE
AS A FLAVORING OR FRAGRANCE AGENT
AND METHODS FOR PREPARING AND USING SAME**

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BACKGROUND OF THE INVENTION

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This application is a divisional application of application serial no.
10/007,095, filed 4 December 2001, which is a continuation of
PCT/US01/12518 filed 04/17/2001.

1. Field of the Invention

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This invention pertains to a method for flavoring an ingestible composition with a flavoring agent in organoleptically purified form, unaccompanied by substances of natural origin present in mango. The flavoring agent may be used in a wide variety of ingestible vehicles such as chewing gum compositions, hard and soft confections, dairy products, beverage products including juice drinks and juice products, green vegetable and chicken products, and the like. The present invention also pertains to an ingestible composition comprising an ingestible vehicle and an organoleptically effective amount of the purified flavoring agent. The present invention further pertains to ethyl 3-mercaptoputyrate represented by the formula, $\text{CH}_3(\text{SH})\text{CHCH}_2\text{COOCH}_2\text{CH}_3$, in purified form, unaccompanied by substances of natural origin present in mango. The present invention still further pertains to a method to confer, enhance, improve, or modify the odor properties of a perfuming composition or a perfumed article, which comprises adding to the perfuming composition or perfumed article, ethyl 3-mercaptoputyrate represented by the formula, $\text{CH}_3(\text{SH})\text{CHCH}_2\text{COOCH}_2\text{CH}_3$. The present invention still further pertains to a

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